

FOOD SAFETY IS IN YOUR HANDS



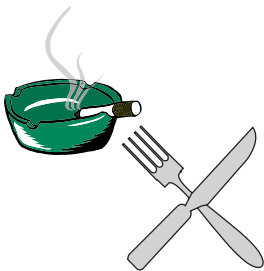
**Handwashing is
Important in
Preventing FBI**

Food Workers & Management

- **Wash Hands FREQUENTLY and EFFECTIVELY**
20 second friction wash; adequate soap; warm water; use paper towel to dry
- **Keep Hand Sinks Accessible AT ALL TIMES**
- **Wash Hands at APPROPRIATE TIMES**

Wash Hands After:

**Smoking, Eating
or Drinking**



**Handling
Raw Food**



**Cleaning or
Handling Garbage**



**Using a
Tissue**



**Going to the
Restroom**



Improper or Lack of Handwashing Causes 30% of All FBI